



SANITATION GUIDE
for
TEMPORARY FOOD SERVICE OPERATIONS



WASATCH COUNTY HEALTH DEPARTMENT
25 NORTH MAIN
P. O. BOX E
HEBER CITY, UTAH 84032

PERSONNEL

1. All persons working in concessions shall wear clean clothing, and caps or hair nets.

2. No person who has any disease in a communicable form or is a carrier of such disease shall work in any concession.

Any other requirement deemed necessary by the health department to protect the public health in view of the particular nature of the food service operation shall be met.

4

A heating facility capable of producing enough hot water for these purposes shall be provided on the premises.

2. Ice that is consumed or contacts foods shall be obtained only in chipped, crushed, or cubed form and in single-use safe plastic or wet strength paper bags filled and sealed at the point of manufacture. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.

WASTE WATER

1. All wastewater including liquid wastes must be disposed of to a public sewer or other approved wastewater disposal system.

SOLID WASTE

1. Garbage must be kept in durable, easily cleanable, insect-proof and rodent proof containers that do not leak or absorb liquids. Tight fitting lids must be provided and containers must be kept covered when not in use.

2. There shall be a sufficient number of containers to hold all the garbage and refuse that accumulates.

FLOORS

1. Floors shall be constructed of concrete, asphalt, tight wood, or other similar cleanable material kept in good repair. Dirt or gravel, when graded to drain may be used as a sub-flooring when covered with clean, removable platforms or duckboards, or covered with wood chips, shavings or other suitable materials effectively treated to control dust.

WALLS & CEILINGS

1. Walls and ceilings shall be made of wood, canvas, or other material that protects the interior of the establishment from the weather and to minimize the entrance of flies and dust.

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The information in this pamphlet has been compiled to help you save time and money and help you meet minimum health department regulations in setting up a temporary food establishment. Our main purpose is to ensure that food prepared and served from a concession stand is handled in such a manner to promote and protect the public health.

We are willing to assist you with questions you may have concerning food concession requirements.

Operators must comply with but not necessarily limited to the following items of sanitation:

FOOD & FOOD SUPPLIES

1. Only those potentially hazardous foods requiring limited preparation, such as hamburgers and frankfurters that only require seasoning and cooking, shall be prepared or served. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream or sandwiches containing meat, poultry, eggs or fish is prohibited. This prohibition does not apply to any potentially hazardous food that has been prepared and packaged under conditions meeting Food Service Sanitation Regulations, is obtained in individual servings, is stored at a temperature of 45°F or below or at a temperature of 145°F or above in approved facilities, and is served directly in the unopened container in which it was packaged.

2. All food in food service establishments shall be from sources approved or considered satisfactory by the health department. Foods shall be clean, wholesome, free from spoilage or contamination and safe for human consumption. Food in hermetically sealed containers must be free from major defects and must be prepared in an approved food processing plant. Home canned foods are prohibited.

3. Dipping or cutting of ice cream is prohibited.

4. Meat and meat products must be from inspected meat establishments under an official regulatory program.

5. Perishable foods such as hamburger, weiners, milk, etc., shall be kept under refrigeration (45°F or below) at all times.

6. Mustard, ketchup and other condiments shall be provided in individual service containers or a pour-type dispenser.

FOOD PROTECTION

1. All food and drinks including cotton candy, snow cones, candied apples, etc., are to be kept covered so as to prevent contamination from flies, dust, etc.

2. All food or confections to be vended through grandstands, etc., shall be prepared in an approved food service establishment (temporary or otherwise). All food vended including hot dogs, hamburgers, etc., shall be individually packaged or wrapped, and served in its original package. Snow cones, candy floss, etc., shall be individually wrapped or may be served from display carrying cases or vending devises which are completely enclosed and dust and fly tight.

3. Wet storage of food and beverages shall be prohibited. Provided, that wet storage of pressurized containers of beverages may be permitted when 1.) the water contains at least 50ppm of available chlorine; and 2) the ice water is changed frequently enough to keep the water and the container clean. No milk or milk product shall be kept or stored in a wet cooler.

4. Only single service cups, dishes, and implements shall be used for serving food and drink. Single service items must be properly protected against contamination.

5. Food contact surfaces must be protected from contamination by consumers and other contaminating agents.

6. All utensils and equipment used for food or drink must be of easily cleanable construction.

7. Equipment must be located in such a way that prevents food contamination and that also facilitates cleaning.

HAND WASHING

1. A convenient hand washing facility must be provided for employee handwashing. This facility must consist of, at least, warm running water, soap and single service towels.

2. Any person engaged in the food concession who leaves the food preparation area must wash his hands before resuming his duties in the area.

WATER & ICE

1. Sufficient potable water shall be made available for food preparation, for cleaning and sanitizing utensils and equipment and handwashing.